

STARTERS

MEAT AND CHEESE PLATE

Assorted meats and cheeses served with homemade jam, pickled veggies, fresh berries, nuts and bread

CALAMARI

Fried and served with jalapeño ranch and cocktail sauce

SMOKED SALMON

Served with a tarragon dressing and toast points

HUMMUS

Homemade spicy hummus served with fresh pita and cucumber slices, carrots and celery

MUSSELS

Spanish chorizo, Stella Artois beer, lemon, butter, cilantro and bread

DUCK TOSTONES

Shredded duck on tostones topped with an avocado cream, caramelized onions and salsa de arbol

SPINACH ARTICHOKE DIP

Spinach artichoke hearts, cream cheese, gouda cheese, Parmesan cheese with tortilla chips

KETTLE CHIPS

Bleu cheese bechamel, bacon, bleu cheese crumbles, jalapeños, red onions and a fried egg



SOUPS

FEATURED SOUP

GREEN CHILI CHICKEN POZOLE

ENTREES

SERVED WITH HOUSE OR CAESAR SALAD

ELK TENDERLOIN

Grilled, sliced, topped with chimichurri, served with marble potatoes and green beans

BRANZINO

Whole fried fish, olive oil, lemon, herbs, served on a bed of pine nut rice and broccolini

CHICKEN PICCATA

Angel hair pasta, pan seared chicken, and lemon caper sauce

RIBEYE

Grilled, served with mashed potatoes, brandy peppercorn sauce and asparagus

FILET

8oz served with mashed potatoes, mushrooms, and served with onion soubise

SCALLOPS

Jalapeño, garlic, and lemon, served on a bed of pine nut rice with asparagus

LAMB RACK

Chipotle glazed, served with marble potatoes and brussels sprouts

GRILLED SALMON

Soy glazed, served with broccolini and mashed potatoes

PORK TENDERLOIN

Apricot glazed and served with mashed potatoes and mushrooms

GRILLED CHICKEN BREAST

Served with a spicy tomatillo and serrano pepper salsa with pine nut rice and asparagus

GRILLED SWORD FISH SKEWERS

Pineapple, tomatoes, red onions, bell pepper, habanero aioli on a bed of pinenut rice broccolini

VEAL CHOP

Marsala lemon sage butter sauce served with marble potatoes and green beans

SANDWICHES

SERVED WITH FRIES and HOUSE OR CAESAR SALAD

FRENCH DIP

Thinly sliced prime rib, provolone cheese, grain mustard, horseradish cream sauce, caramelized onions, served with Au Jus

BEER BATTERED FISH SANDWICH

Tarragon dressing, tomato and red onion

BRIE MUSHROOM BURGER

Oyster mushrooms, brie cheese, arugula, bacon and aioli

GRILLED CHICKEN SANDWICH

Grilled achiote chicken, avocado, roasted tomatoes, arugula, pickled red onions and habanero aioli

CUBANO

Roasted pork, ham, swiss, home-made pickles, mustard on a cuban bread

SIDES

SHOESTRING FRENCH FRIES

MAC N CHEESE

3 cheese Béchamel

PINE NUT RICE

With toasted pine nuts and herbs

ASPARAGUS

With Parmesan cheese

MASHED POTATOES

With garlic and herbs

GREEN BEANS

With cashews and Sriracha vinaigrette

BRUSSELS SPROUTS

Bacon, feta cheese, lemon

MUSHROOMS

Garlic, butter, lemon

BROCCOLINI



EAT BY THE PARK





TAVERN COCKTAILS

UNION

Dripping Springs gin, triple sec, hibiscus syrup, lime juice, grapefruit juice

CORTEZ

Milagro silver tequila, triple sec, lime juice, rosemary syrup, pineapple juice

PERFECT HIBISCUS MARGARITA

Jose Cuervo Especial tequila, hibiscus syrup and egg white foam

BARREL AGED MANHATTAN

Buffalo Trace bourbon whiskey aged with Carpano Antica vermouth and bitters

CUCUMBER COLLINS

Hendrick's gin, cucumber, lemon juice, agave

ULTIMATE DIRTY MARTINI

Tito's vodka, blue cheese olives

PARK TAVERN MULE

Absolut vodka, tamarind syrup, lime, ginger ale, ginger beer

MILLS LEMONADE

Absolut vodka, house made lemonade, raspberry liqueur float

APPLE MOJITO

Bacardi, mint, apple juice, lemon juice and agave

APEROL SPRITZ

Aperol, Prosecco, Soda, Orange

SMOKEY MARGARITA

Smoked mezcal, agave, topped with Tajin orange wheel

DRAFT BEER

PINTS | 22oz

LEFT HAND NITRO MILK STOUT *Nitro Stout*

ACE PINEAPPLE *Cider*

WEIHENSTEPHAN *Hefe-Weissen*

FIRESTONE 805 *Blonde Ale*

MARBLE DESERT FOG *Hazy IPA*

KARBACH CRAWFORD *Bock*

SANTA FE 7K *IPA*

STELLA ARTOIS *Lager*

NORTH COAST SCRIMSHAW *Pilsner*

ST ARNOLD FANCY LAWNMOWER *Kölsch*

AUSTIN AMBER *Alt-Style Ale*

BOTTLED BEER

BUD LIGHT

ULTRA

MILLER LITE

SHINER

XX LAGER

PACIFICO

NEGRA MODELO

MODELO ESPECIAL

BLUE MOON

GUINNESS (DRY STOUT)

HOMEMADE RED BEER SETUP

Clamato, homemade spice blend, lime

BEVERAGES

ICED TEA

SOFT DRINKS

LEMONADE

ST. ARNOLDS ROOT BEER

PELLEGRINO SPARKLING WATER

PANNA STILL WATER

FRENCH PRESS

